

SIX MILE

PUB & EATERY *est. 1855*
SUSTAINABLE • LOCAL • COMMUNITY

APPETIZERS:

SEAFOOD CHOWDER (GF) (OW)

*cod * mussels * clams * potato * sweet corn* 8.5

Wild Cod: Iceland, Ocean-Wise

ROASTED BROCCOLI + TOFU FRITTERS (GF) (VEGAN)

*broccoli * tofu * coconut yogurt * sixnature spice blend * roasted pepper & tomato tapenade* 8

Broccoli: Lower Mainland, BC

ENTREE:

**MAKE IT A 3-COURSE: ADD 1 APPETIZER + 1 DESSERT FOR
ADDITIONAL \$12**

SURF + TURF (GF)

*beef tenderloin * shrimp * garlic mash * crème fraiche * green beans * broccoli * charred cherry tomatoes * jus* 28

Beef Tenderloin: Chilliwack, BC

PORK VINDALOO (GF)

*pork belly * baby bok choy * sixnature spice blend * tomato & pepper chutney* 18

Pork Belly: Cache Creek, BC

LEMONGRASS + COCONUT SEAFOOD CURRY(GF) (OW)

*fresh catch * clams * mussels * lemongrass * coconut curry * kale * carrot * peppers * edamame* 18

Fresh Catch: Vancouver Island. BC

ROASTED PUMPKIN + WALNUT RISOTTO (GF)

*pumpkin * candied walnut * blue cheese * arborio rice * parmesan cream* 18

Pumpkin: Vancouver Island, BC

NASI GORENG (GF) (VEGAN)

*basmati rice * soya chunks * beans sprout* 16

Soya Chunks: Lower Mainland, BC.

DESSERT:

CHEESECAKE (GF)

*almond * cream cheese * stevia * toasted coconut * cinnamon* 12

CRÈME BRÛLÉE (GF) (VEGAN)

*coconut cream * cashew milk * vanilla * orange* 8

(GF): Great Food that is Gluten Free (OW): Ocean Wise